

[54] **DEAROMATIZATION OF COFFEE OIL**

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[58] Field of Search **426/386, 387, 492; 62/340; 202/185 R; 23/294; 55/269, 82**

[56] **References Cited**

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[57] **ABSTRACT**

This invention relates to an improved process for the separation and isolation of coffee aroma constituents from roasted coffee, combining the aroma constituents with an edible substance and subsequently incorporating the aromatized substance in a food product.

The process involves improving the condensation of vapors generated from the distillation of coffee oil by condensing the distilled aroma constituents onto a sleeve cooled by and snugly surrounding a container filled with coolant. The sleeve is removed and the aroma constituents condensed thereon are then preferably combined with an edible substance by manipulating the condensed constituents quickly and efficiently thus minimizing aroma loss and degradation caused by undesirable prolonged contact with air.

15 Claims, 2 Drawing Figures

